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NabiscoŽ Oreo (Wafers)

When I first designed the Oreo cookie clone recipe for the second book, *More Top Secret Recipes*, I decided that a cake mix would suit the recipe best. However, the variety and brand I chose

Duncan Hines Dark Dutch Fudge — became unavailable in many parts of the country. Now, for all of my faithful readers, it is time to fix that problem with a cake mix that should be available everywhere. Many of the ingredients have changed to create an even more tender, chocolatey cookie that can be the

same color as the real thing if you decide to add some brown paste food coloring.

You will also note that the method has been improved to create cookies that are more uniform in size by using a spice bottle lid on the thinly rolled out dough. This will allow you to make your wafers faster, and they will all be the same size. The filling recipe remains the same, and can be found on page 68 of More Top Secret Recipes. For those of you who don't have the book (and, of course, for those who do), tune in next week for a brand-new recipe that requires these wafers. (Hint: T.M.) 1 18.25-ounce pkg. Betty Crocker chocolate fudge cake mix

3 tablespoons shortening, melted

1/2 cup cake flour, measured then sifted

1 egg

3 tablespoons water

2 tablespoons brown paste food coloring (optional)*

1. Combine the cookie ingredients in a large bowl. Add the water a little bit at a time until the dough forms. Cover and chill for 2 hours.

2. Preheat oven to 350 degrees.

3. On a lightly floured surface roll out a portion of the dough to just under one 16th of an inch thick. To cut, use a lid from a spice container with a 1 1/2-inch

diameter (Schilling brand is good). Arrange the cut dough rounds on a cookie sheet that is sprayed with a light coating of non-stick spray. Bake for 10 minutes.

Remove wafers from the oven and cool completely.

4. As the cookies bake, make the filling (recipe in More Top Secret Recipes on page 68).

5. When the cookies have cooled, roll a small portion (heaping 1/4

teaspoon) of the filling into a ball (just over 1/4-inch in diameter), and press it between two of the cookies. Repeat with

the remaining cookies. Makes 108-116 wafers; for 54-58 sandwich cookies.

*This is an optional step to help recreate the color of the original cookie. If you do not use the paste food coloring be sure to change the amount of water added to the wafer cookies from 3 tablespoons to 1/4 cup. The food coloring gives the cookies the dark brown, almost black color. The coloring can be found with cake decorating supplies at art supply and craft stores.

Tidbits

If the dough seems too tacky, you can work in as much as 1/4 cup of flour as you pat out and roll the dough. Use just enough flour to make the dough workable, but not tough.